

Texas Independence Dinner at

GRACE

MODERN AMERICAN CLASSICS

Tuesday, March 2nd, 2010

Meet and greet reception at 6:30pm

Chef's Selection of Passed Canapes

Choice of: Texas Margarita, Texas Cosmo, or Franconia Beer

Seated Dinner at 7:00pm

Tequila Flamed Bandera Quail and Grits Mini Tacos

Kiepersol Estates, Semillon, Tyler, 2007

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Scallop and Dominion Farms Pork
with Texas Black Eyed Pea "Caviar"

Becker, Viognier, Hill Country, 2008

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Pecan Crusted Red Fish with Chipotle Mashed Potatoes
and Baby Shrimp Cilantro Butter Sauce

Red Caboose, Cabernet / Merlot Blend, Saledo, 2007

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Strude Ranch Texas Wagyu Beef with Crispy Gulf Oysters,
Denison Shiitake Mushroom and Brazos Valley Blue Cheese

Kiepersol Estates, Merlot, Tyler, 2006

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Seared Texas Lamb with Jalapeno Mac n Cheese
and Texas Watercress

Red Caboose, Tempranillo, Saledo, 2007

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Classic Soda Shop Malt with
Warm Oatmeal, Walnut and Date Cookies
Dr. Pepper with Imperial Cane Sugar, Dublin, NV

Cost: \$125 per person plus tax & gratuity

Executive Chefs: Blaine Staniford & Jon Bonnell